



Nana Dot39s Irish Soda Bread

Jacob · 28/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

24

Description

This was my moms mothers recipe my Nana Dot and has been passed down for generations direct from Ireland If you like soda bread this is awesome

Ingredients

- - 2 ½ cups all-purpose flour - 1 ½ teaspoons baking soda - 1 tablespoon baking powder - ½ teaspoon salt - 3 tablespoons white sugar - ½ cup butter
- cut into pieces - 1 cup raisins - ½ cup currants - 2 teaspoons caraway seed (Optional) - ¾ cup milk - 3 tablespoons apple cider vinegar

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease 2 baking sheets. Stir together the flour
2. baking soda
3. baking powder
4. salt
5. and sugar in a large bowl until evenly blended. Cut in the butter using a pastry blender or your hands until the mixture resembles coarse cornmeal. Stir in the raisins
6. currants
7. and caraway seeds
8. then make a well in the center and pour in the milk and vinegar. Stir with a spoon until the dry ingredients are moistened. Turn the dough out onto a well floured work surface
9. and knead gently 8 to 10 times. Divide the dough into two balls
10. and place onto the prepared baking sheets. Bake in preheated oven for 15 minutes
11. then reduce heat to 375 degrees F (190 degrees C)
12. and bake until the top of the bread is golden brown
13. about 15 minutes more.